

"The Love Cowards"

By HAZEL DEVO BATCHELOR

Because she is disappointed in one man Nancy Hathaway becomes a love coward. In order to get away from things she accepts a position in government to a little child in a lovely house on the Massachusetts coast. When she arrives there she discovers that Bruce Henderson, Tracy's uncle, has a sinister influence over the child. Nancy in defying him incurs his enmity and she orders her to leave, which she refuses to do. As last resort Bruce seizes Nancy. He is angry that she cannot forget that moment in his arms and hate him as she should. Dr. Hunt, who is called in to see Tracy, is very kind and invites Nancy to bring Tracy to tea, but Bruce sees the encounter in the sitting room and that neither Tracy nor Nancy is to speak to any one.

CHAPTER XXXI Coffee for Two!

But in spite of the fact that Nancy fully expected Bruce to send for her or to knock at the door and demand to see Tracy, nothing happened. She sat in the sitting room after 6 Miss Henderson came in and sent Nancy downstairs. "I've had my dinner and it will do you good to eat some in the dining room. Run along." And Nancy went. The table was set for one and the room was lighted with two tall candles that sent a mellow glow in the dining room. Nancy had changed her hair to a soft yellow and her eyes were every one with a certain suspicion. She waited dully, but she made no comment and her face never betrayed her expression once during the meal. Ellen had gone out to bring the coffee when the door of the dining room opened and Nancy saw that it was Bruce Henderson's eyes. All of the blood drained out of her face

and then rushed back again in a storm of crimson, but she did not move nor start up or show any fear whatever. She simply sat there looking at him, and after looking at her fixedly for a moment he came forward and drawing out a chair, sat down at the round table facing her.

Ellen came in with the coffee on a tray, and at the sight even her immoderately where she was, although she stood still for a moment and stared.

"Bring another cup, Ellen," he said brusquely. "I'll have some coffee with Miss Hathaway."

"Yes, of course, you would rather not," she said mockingly. It was only Nancy who did not answer. It was only by main force that she kept herself from springing to her feet and making her escape, but she knew how ridiculous that would look. Dignity compelled her to remain where she was, although she did not intend to speak to Bruce Henderson if she could possibly avoid it.

Ellen had put the pot of coffee down and Nancy and when she returned with the extra cup she placed that coffee on the tray, so that it was impossible for Nancy to avoid pouring the coffee for Bruce. Conscious that he was watching her closely, she officiated, handed him the cup and then she took her seat. Her cheeks were burning, and setting the cream and sugar at his elbow. Not for the world would she have unbent to the extent of asking his preference as to cream and sugar, and in this way it was possible to avoid conversation.

In spite of herself her mind kept dwelling on the intimacy of the scene, and suddenly the thought of having coffee with Bruce Henderson under different circumstances struck her like a blow. If he were different and they were alone like this! She caught her breath and the memory of his lips on her cheek and her with such poignancy that, involuntarily, she closed her eyes. Mentally she reviled herself for her weakness, but the very presence of this man in the same room with her had the power to affect her so strongly that she was utterly helpless. Against every decent instinct that she had, she was leaning in her chair. It was stronger than reason, it was elemental, primal, and in the grip of so powerful an emotion Nancy trembled and was afraid.

Tomorrow—Nancy's Trial

Please Tell Me What to Do

By CYNTHIA

To "Worried"

You would have to advertise in the papers for work. You need not give your address. Let those who wish you to work for them write to a given number in the advertising department of the paper.

Would Consult About Clothes

Dear Cynthia—Would you please answer this question for me in your valuable column. Is it considered proper for a young girl to ask a young man with whom she has been going for about six months for his advice on girls' clothing?

JACKIE.

It is not usual for a girl to consult a man in the matter of clothes. That is, what kind are best to get and what color etc. There is nothing distinctly improper about it, yet it is not the thing to do.

Please With Letter

Dear Cynthia—Having just glanced through your column I noticed a paragraph which was headed "Far from Discouraged." I think from what I have read, he is one of those ever admirable people who "far from discouraged" has surely impressed me. Letters like those make you feel good.

Your column is certainly valuable, as it enables lonesome and shy creatures to "get in touch" with the brave, bold and cheerful. "Far from Discouraged" should write once a week at least and through "Cynthia's" impart his wisdom through life and still keeps him going with a smile.

FOURTEEN.

He Won't Believe Her

Dear Cynthia—I went with a young man of twenty-seven years of age and he told me he cared for me. Well I used to go out with him. Now I can't go out and he doesn't think much about me. He doesn't believe that I love to see him. He comes around and he feels like I do care for him.

TOORIE.

It all sounds rather complicated to me. Why can't you go out any more? Have you a good reason? It seems rather remarkable.

Wants to Meet Stranger

Dear Cynthia—I have never written to your column before and I hope you will please print my letter. I am a "Wistful" letter to the column. I agree with "Wistful" and I would like to know what you and your readers think about what "Wistful" wrote, that if you should know of a person and you would like to meet him, you know they are refined and all right, why is it you should have to wait to be introduced by a third party? It has been in the same predicament myself. So please let me know what the opinion is of you and your readers.

There is nothing to be done about such cases. Circumstances may bring you together, but I don't think a girl may not seek an introduction.

You Were Within Your Rights

Dear Cynthia—I am a steady reader of your column and about a year ago I wrote you a letter. I am glad to read in your column that you have printed it. I am glad to hear that you have printed it. I am glad to hear that you have printed it.

I don't know how long it was, but I think I was in the company of a young man and he was very kind to me. I was very much interested in him and he also likes him, but this is not a case of a girl who is in love with a man. I am glad to hear that you have printed it.

English Muffin or Biscuit

Take the regular light bread dough, and when it is ready for the pans roll out one inch thick and cut with biscuit cutter. Lay on a clean towel with plenty of flour and lay on biscuits fully two inches apart. Sprinkle liberally with flour and let rise for one-half hour. Lift gently from the cloth, and with a soft brush brush off flour. Bake in hot gridle or in oven for one-half hour. Turn every ten minutes on gridle and turn in oven after twelve minutes.

While muffins are not, strictly speaking, classed as biscuits, yet they are biscuit shape, and many fine European pastries come under the name of biscuits. This is clearly true of the whole wheat, rye and corn muffins.

Rye Muffins

Place in a mixing bowl: One cup of rye flour, One cup of white flour, One-half cup of oatmeal, One teaspoon of salt, Five level teaspoons of baking powder, Two level tablespoons of sugar.

Sift twice to mix thoroughly and then add: One and one-half cups of milk or water, Three tablespoons of melted shortening.

Beat hard to blend, then fill into well-greased and floured muffin pans and bake twenty-five minutes in a hot oven.

Rye Muffins Yeast Raised

Place in a mixing bowl: One and one-half cups of rye flour, One cup of white flour, Five tablespoons of cornmeal, One teaspoon of salt, Three tablespoons of sugar.

Sift to mix, then make a bay in the center of the dough and add: One cup of water, 80 degrees Fahr., Four tablespoons of melted shortening, Two-thirds yeast cake, crumbled in.

Mix the yeast and shortening in water before working in the flour, then beat with a spoon to a fine smooth batter. Cover and let rise for two and one-half hours and then beat hard again. Now grease and flour deep muffin pans and fill half full of the batter. Let rise until nearly to the top and then bake for twenty minutes in a hot oven.

These muffins are frequently allowed to cool and are then split by tearing apart and toasted buttered and served with jam or honey.

Whole Wheat Biscuits

This biscuit is made and served at a famous health resort in the German forests. Try it and you will find it a welcome change. Place in a mixing bowl: Two and one-half cups of whole wheat flour, One teaspoon of salt, Three tablespoons of sugar.

Rub between the hands to blend and then rub into the mixture: Two tablespoons of lard, And use two-thirds cup of water to form a dough. Roll this dough through the food chopper six times and then beat with a rolling pin for ten minutes. Form in thin round biscuits about one-half inch thick. Lay on a baking sheet and brush the tops with cold water. Bake in a hot oven for twenty minutes.

Whole Wheat Biscuits

Place in a mixing bowl: One cup of sour milk, One teaspoon of salt, Three tablespoons of melted shortening, Two tablespoons of sugar, Beat to mix and then add: Two cups of sifted whole wheat flour.

Two level tablespoons of baking powder, Work to a smooth dough then roll out one-half inch thick and cut with a biscuit cutter. Lay on a baking sheet and brush with melted shortening. Bake in hot oven for twenty minutes. Sift with flour and roll out to one-half inch thick, then rub the baking powder into flour with hands before mixing.

Wilmar PEANUT BUTTER

So Different From the Ordinary. Place in a mixing bowl: One cup of sour milk, One teaspoon of salt, Three tablespoons of melted shortening, Two tablespoons of sugar, Beat to mix and then add: Two cups of sifted whole wheat flour, Two level tablespoons of baking powder, Work to a smooth dough then roll out one-half inch thick and cut with a biscuit cutter. Lay on a baking sheet and brush with melted shortening. Bake in hot oven for twenty minutes. Sift with flour and roll out to one-half inch thick, then rub the baking powder into flour with hands before mixing.

USEFUL FOR ANY SEASON



Photo by Central News.

A black lace frock can always be worn, no matter what time of year it is, and it is always a good investment. Made over a black satin foundation cut around the bottom of the skirt in points, it falls loosely from the shoulders, held in at the waist by a ribbon sash and rosette. It is cool and in good taste for the summer evening dance, but if you don't happen to wear it out during your vacation, you can still be correct in it next winter.

Through a Woman's Eyes

By JEAN NEWTON

Every Day Can Be Commencement

THE schools and colleges have had their commencements. The graduates at the elementary schools, proudly marching forward for their diplomas, could not understand why it was called "commencement." For many years they had striven toward this goal, now reaching it they have finished—and yet it is called "commencement." At the colleges they did not wonder about it. For they had learned enough, most of them, to realize how little they know, and that they are equipped but to begin. It is their third commencement—first at the elementary school, then the high school and now at college. Yet at each they found themselves farther ahead, better equipped to begin on the bigger thing.

And so it is with life—just a series of commencements, a series of graduations from one experience into the next. And it is never too late to begin. None of us knows too little or too much to begin our big thing. None of us is too old.

Read Your Character

By Digby Phillips. No. 8—Prominent Eyes. You wouldn't think that the eye had much to do with language, would you? But it has, and the connection is a direct one.

No, it has nothing to do with reading. The connection is the almost direct physical contact of the eye with that portion of the brain in which are seated the linguistic abilities.

This part of the brain is right behind the eye, and in an overwhelming large number of cases that you see the eye protrudes more than usual simply because of the greater size of this portion of the brain behind it.

The development of the brain at this point literally takes up some of the room that otherwise would be occupied by the eye and pushes the latter outward.

It does not follow, of course, that all persons with prominent eyes are orators or accomplished students of languages. A great many of them know no more than the average of their own or any other language.

This is simply because they have never seen it nor had occasion to develop and make use of their more than normal capabilities in the realm of speech.

The principal manifestations of this capability are in sharper powers of memorizing and differentiating between the sounds of words. They are powers which are very hard to teach, and which are more than with the eye. They are the powers that enable people to speak with unusual eloquence their own language and others, rather than those which enable them to read with greater facility.

In short, such people are natural speakers rather than students of speech.

Lucky Days

To buy a wedding ring: On Monday foretells a bustling life, full of excitement. On Tuesday an easy life, contented and free. On Wednesday that your partner will be a good fellow. On Thursday that you will gain what you desire.

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- 1. Electric Automatic. 2. Portable—take it with you when you travel. 3. No bobbins to wind. 4. No tensions to regulate. 5. Silent. 6. Sews heavy or light materials. 7. Its stitch is threetimes as strong as ordinary stitches. 8. Attach to any light socket, any kind of current. 9. SOLD ON EASY PAYMENTS. Call at our store and see it, or phone for a free demonstration in your own home.

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DREAMLAND ADVENTURES

Fairies at Work BY DADDY

CHAPTER II THE BABE IN THE JUNGLE

"Hi! Hi! fairies! I hear a call! There's work for fairies one and all!"

So shouted Flitter-Flash, the fairy leader, when he heard the cry from the jungle. At once all the fairies began to dance in great excitement, and they sang an answer to Flitter-Flash.

"When fairies work their work is play, So they are merry all the day."

Peggy and Billy were excited, too. The cry they had heard was like the wail of a baby. "Gosh, a baby is lost here on Twinkling Isle!"

Yes, a baby was lost in the jungle of Twinkling Isle—a very queer sort of a baby as Peggy and Billy saw when the fairies, they darted down among the tangle of trees and bushes. It was a teeny-weeny baby, but at first glance it looked like a very big baby to Peggy and Billy, who were looking at it with the eyes of tiny fairies.

It was lying in the crotch of a tree, and looked very forlorn indeed, as it quivered and kicked at three big black crows who, perched on a branch above its head, blinked hungrily at it.

"Why, who could have left a baby here alone?" cried Peggy indignantly. "Who do you suppose?" inquired Flitter-Flash. "Some careless monkey mother has gone gadding and left her baby here as a meal for the crows."

"Oh, it is a baby monkey!" exclaimed Peggy in astonishment. That explained why the baby looked so queer. She had thought it was an old-looking boy or girl baby.

"Wa-wa-wa!" wailed the monkey. "The three black crows, when they heard that wail, winked at each other, and they grinned. 'Caw-caw-caw!'"

Let us drive them away," said Billy. "They shall not harm that poor monkey baby."

"I can't drive the crows away," said Flitter-Flash. "See how huge they are and how small we are."

It was true the crows were so much larger than the tiny fairies that even a great army of fairies could scarcely drive them away. They seemed as big as balloons.

"We must save our wits," said Flitter-Flash. "First we will send our swiftest fliers to find the gadding monkey mother and send her home. And while they are bringing the monkey mother we will try to keep the crows busy they will not have time to eat the monkey baby."

"I will go with the swift fliers, for Legs, the wing-maker, made me very strong wings," said Billy, and away he flew with the fastest flying fairies.

These fairies flew far, searching and searching, and came finally to a shady corner of the woods, where a great chattering was going on. There they found the monkey mothers holding a party. They were all chattering at once and seemed to be having a lot of fun.

"Perhaps ambition has lain dormant with you in the rut. When you started work perhaps you thought it was just for a short stay and neglected to look ahead; now you are no further than when you started. Then make today commencement."

Perhaps on account of duty you have held off love. Now your duty is done, but you fear it is too late. It never is too late to begin.

Perhaps you wanted a career but necessity held you to the narrow road. You could start now, but think the time for starting things has passed. You fear there is something vital you have left behind. It isn't so. The years behind award you a diploma. Aside from that they do not count.

And so with anything you may have missed or neglected—work, love, success, strength, will, courage. With all the things that make life worth while any day can be commencement.

"Who let her baby at home?" the fairies cried. The monkey mothers clattered on, and the fairies could not make themselves heard.

"Monkey mothers, hear us! The crows are going to eat your baby for supper! Come and save him!" shouted the fairies. But the monkey mothers were all chattering at once, each trying to make herself heard above the others, and, of course, they couldn't begin to hear the voices of the tiny fairies.

"What shall we do?" cried the fairies. "These mothers will not heed us until they get tired chattering and the party breaks up. By that time the poor monkey baby may be inside the crows."

Billy thought this problem over. Then an idea popped into his head. What is was will be told tomorrow.

Engagement Rings

Those engaged with an emerald ring will never be married. Tertullian, who died A. D. 214, tells us that a golden ring was in his hand sent to the intended bride as a pledge and omen of faithfulness.

Selden says that betrothal rings were first given in lieu of dowry money.

Do You Ever Doubt That There Is Such a Thing as Love in the World?

Perhaps You Will Never Know the Love of a Good Man, but Don't Distrust the Love That Makes the World Go Round

"IS THERE such a thing as love?" asked the girl who is lonely.

"All this stuff about love and romance and all that bunk," she scoffs good-naturedly. "That's just all put on, isn't it?"

"Well, who do you say, lovers? Is it all put on?"

"He," she says in the door, when his voice comes over the telephone a do you "put on" that glad feeling?"

Is that light in your eyes just make-believe, beatadonna or something of that kind? Or does it come from the joy and love in your heart?"

THINGS like that cannot "be put on." Words can be said insincerely, and very often a girl, infatuated with the wrong man, will declare passionately her deep love for him.

But love that is real and true and sincere is never shouted from the housetops for everybody to hear.

It is kept for the one person to whom it is most in the world.

Yes, there is something as love. Sometimes, when girls have been through the experience which must be called by a name and so is called "disillusionment," they think there is no such thing as love.

They thought there was once when they were happy and the man they loved was kind and thoughtful and tender.

But then, and this is their cue to sneer, he was shown up. His wife

appeared upon the scene, he ran off with another girl or he just disappeared without a word.

AND so, after waiting, watching, came to, they say, and realized that love is like that, all men are alike, there is no such thing as the love which is written about. It's all a beautiful myth, like Santa Claus and fairy godmothers.

They spend the rest of their lives in a sour, bitter lack of faith in everything—disillusion.

This isn't necessary. It is hard for a girl to come through this disillusionment with the same hopefulness and confidence in life. She cannot have the same innocence, and trust; she must always approach everything with more wariness and believe everything with more reluctance.

But there is no necessity for her to allow her life to be ruined by one unfortunate experience. So many girls have discovered their mistake, learned to know and love another man, the right kind, and found that love really does exist after all.

OH, DON'T ever lose your faith in love! The love of a good, true man may never be yours; circumstances may keep you from that joy in which so many women have found their life is no need of "illusion." The truth is gone! enough.

But love, the thing that makes the world go round, the self-effacing, eagerness to serve others and live for them, is everybody's birthright.

It is the love that makes a child, what the right kind, and found that love in the world would you ever have known if it hadn't been for that kind of love!

The Woman's Exchange

Take Lots of Exercise

To the Editor of Woman's Page: Dear Madam—I am a constant reader of your column and since you have helped others, perhaps you can help me. I am a young girl and have very stout legs. They are very conspicuous, as I do not wear very long dresses. Will you please tell me how I may reduce them?

A READER. Swimming, dancing and all other kinds of outdoor exercise are the best methods for bringing down your weight and also putting you in excellent physical trim. If your legs are too large, exercise them in playing tennis or even running, but if they are conspicuous it would be better to wear longer skirts until you get them down to a better size.

Want to Learn to Sew To the Editor of Woman's Page: Dear Madam—Will you kindly tell me where three young women, about thirty, can learn to sew in their own dresses? We must confess that one of us can hardly thread a needle. Oh! we are so anxious to learn because we want to dress stylishly and are unable to pay the prices dressmakers ask. We are a free in the settlement houses like the Neighborhood Center, 421 East Bridge street, and others. A very small fee is asked there for the classes of October classes in sewing here at night public schools. They are held three times a week and cost \$1.00. Most of the schools have them. I am sure of the William Penn High school and the West Philadelphia High School, but if there are others nearer you, you could go there and ask about the classes. I hope you will be able to get into a good class. It is a great thing to know how to sew, you can keep your old things in good condition and change the style. The Trade Union College does not teach things of the kind.

There are no classes going on now, everything seems to stop in summer, but in the fall there will be sewing classes at the settlement houses like the Neighborhood Center, 421 East Bridge street, and others. A very small fee is asked there for the classes of October classes in sewing here at night public schools. They are held three times a week and cost \$1.00. Most of the schools have them. I am sure of the William Penn High school and the West Philadelphia High School, but if there are others nearer you, you could go there and ask about the classes. I hope you will be able to get into a good class. It is a great thing to know how to sew, you can keep your old things in good condition and change the style. The Trade Union College does not teach things of the kind.

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Black and White Hat One girl had a white felt hat, which was very pretty, but not quite striking enough for her. So she bought some plain black ribbon and bought the edge of the brim with it, letting it ruffle a little as she sewed. Then, having a full black silk tassel which had been saved from the end of a sash when she gave up a silk dress one time, she fastened that at a rakish angle on the crown and let it fall jauntily down toward the brim. When she put on the hat with a beaming twist, everybody thought she had brought it back from Paris in her airplane!

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Blackberry pie all the year 'round! Blackberry jam on muffins or toast! There are so many times when preserved blackberries fill in the gaps in your menu.

In convenient sturdy cartons and strong cotton bags, Franklin Granulated Sugar comes to you sweet and clean. No hands touch Franklin for it is accurately weighed, packed and sealed by machine.

SAVE THE FRUIT CROP The Franklin Sugar Refining Company "A Franklin Cane Sugar for every use" Granulated, Dainty Lumps, Powdered, Confectioners, Brown, Golden Syrup.



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Dainty Tea Muffins and Rolls Easily Made by Mrs. Wilson's Rules

Yeast-Raised Currant Biscuits of Various Kinds Great Delicacies for Every Meal—Southwark, Rye and Whole Wheat Are Varieties

By MRS. M. A. WILSON

THE yeast-raised biscuits has its devotees; in fact, many persons rather prefer the raised rolls or biscuits to other forms of bread. A simple easy rule for yeast-raised biscuits that can be used for Parker House rolls, luncheon biscuits or finger rolls is made as follows:

Scald and cool one cup of milk and then let stand a few minutes. Turn in a mixing bowl and add: Four tablespoons of melted butter, Three tablespoons of sugar, One-half yeast cake, and stir to dissolve the yeast cake, then add:

Two cups of sifted flour, Two tablespoons of cornstarch. Work to a smooth, elastic dough, then cover and let rise for three hours. Punch down in the bowl, turn over and let rise for one hour, then turn on a molding board and roll out one-half inch thick. Cut as desired and then place on a baking sheet. Allow all rolls and biscuits that you wish to have a crusted edge, a space fully two inches between each other. If you like them soft, then place one-half inch apart. Let rise for twenty-five minutes and then bake in a hot oven for twenty minutes.

If you wish to glaze them use: Yolk of egg, One-half cup of water, One teaspoon of sugar. Dissolve the sugar in water and yolk of egg, and apply with a soft brush.

Yeast-Raised Biscuits Three particularly fine biscuits are made with the yeast-raised dough. They are: Southwark currant biscuit, English tea biscuit, English muffin or biscuit.

Southwark Currant Biscuit Mash one medium-sized boiled potato through a sieve and add: One-half cup of scalded and cooled milk, One-half cup of water. Have the temperature of this mixture 90 degrees Fahrenheit. Now add one-half yeast cake and stir to dissolve the yeast cake. Then add two and one-half cups of flour and beat to a smooth batter, cover and let rise for one and one-half hours. Now place in a mixing bowl:

One and one-half cups of rye flour, One cup of white flour, One-half cup of oatmeal, One teaspoon of salt, Five level teaspoons of baking powder, Two level tablespoons of sugar.

Sift twice to mix thoroughly and then add: One and one-half cups of milk or water, Three tablespoons of melted shortening.

Beat hard to blend, then fill into well-greased and floured muffin pans and bake twenty-five minutes in a hot oven.

Rye Muffins Yeast Raised Place in a mixing bowl: One and one-half cups of rye flour, One cup of white flour, Five tablespoons of cornmeal, One teaspoon of salt, Three tablespoons of sugar.

Sift to mix, then make a bay in the center of the dough and add: One cup of water, 80 degrees Fahr., Four tablespoons of melted shortening, Two-thirds yeast cake, crumbled in.

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